

Mirror editorials, etc.

Welcome Of cabbages Fire and kings ... prevention

A hearty welcome goes out to the American Glass Products people as they start setting up in their Carbon-dale manufacturing facility which once housed a mobile home manufacturer and later a recreational home-nuker.

In these troubled economic times it is especially encouraging that the city was able to attract an industry.

Of course, we can't just sit back and pat ourselves on the back for the rest of the decade because one industry was drawn to the area.

And those charged with working to attract new industry to the area fully realize that.

For some time now we have heard reports that another industrial breakthrough is forthcoming. That would be great news.

But for now, let us properly welcome the new company with a big "WELCOME TO CARBONDALE!"

Of cabbages and kings ...

And yet, we're wondering

The city has some old rules Made for days ruled by kings

That these laws are pests To clean them off the books

Before their enforcement surged All its rules taken to codify

What day will our face flush? And the flowers were to go

When where does that leave us? What day will our face flush? When some home and buggy code Lands us in the city jail fold?

We have heard many good things from youngsters who were visited by Carbon-dale's Fire Prevention Week committee members.

Many of the school children were treated to a visit by Smokey the Bear.

And all were given lectures and films on the hazards of fire and how to prevent those hazards.

It is quite amazing what youngsters learn and remember.

Two often they are shown bad examples and habits.

The visit by the Fire Prevention Week group certainly showed them the right ways which, we hope, will be reinforced by their parents at home.

Perhaps, it wouldn't be a bad idea for the Fire Prevention Week activities to be passed along from children to parents, who didn't have the same opportunities.

We'll all be the "winners" if they do.



DON'T BE CARELESS!
.....it can cause fires

Tom Kenney prose and verse

"Senior, Dear Senior..."

Welcome, Dear Senior, to the last of your years.

The summit you've reached, the entire world, yours will be.

Remember now, remember we back-track?

It's over now, or shortly will be two semesters to finish.

Long since you've mastered the inventor of this, and what that.

You've mastered the classics, you've made the grade.

You've done well the scholars, you've got this column, with a very grin and a twinkle in his eye.

The world may note, not long remember what Scottie Thurston did here on earth.

He loved kids and dogs, and he did his job and minded his own business. We lent him books, and he lent us coffee and cigarettes and sympathy in times of personal grief. And true newspapermen that he was, he never divulged a confidence.

We've tried this week to figure out just why he was taken away so soon, so suddenly.

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The Carbon-dale Mirror is published weekly by Dale Boncare, Inc., 64 Fairbrook St., Carbon-dale, Pa. 18407. Telephone 717-282-0786. Managing editor, Paul Starnes; features editor, Nan Waters; night editor, Peter Smith; office manager, Bernadette Starnes.

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Church notes

Berens Baptist Church, Carbon-dale

Wednesday, Oct. 21, 7:30 p.m., Bible study, with Dr. Claude A. Pullis, pastor, at the home of Mrs. J. J. Pullis.

Thursday, Oct. 22, 7:30 p.m., The Official Board of the Church will meet in the pastor's office.

Sunday, Oct. 25, 9:45 a.m., church school for all ages, 11 a.m., morning worship, Dr. Pullis will speak on "Masks and the Christian." Nursery provided, 6 p.m., Youth Fellowship will meet for planning and practice. Program will be led by Lynn Williams, Tina Roar, Jill Schermerhorn. Officers elected Oct. 11 are: Betty Corner, president; Chris Robinson, vice president; Julie Crocker, secretary-treasurer.

First United Methodist Church of Carbon-dale

Wednesday, Oct. 21, 9 a.m., quilters will meet, 5:30 p.m., Children's Choir rehearsal, 6 p.m., Methodist Bazaar and Belles Choir practice. 7:30 p.m., Senior Choir rehearsal.

Thursday, Oct. 22, 7:30 p.m., pastor's Bible study.

Friday, Oct. 23, 8:30 p.m., Spark rehearsal.

Sunday, Oct. 25, 9:45 a.m., church school, 10:30 a.m., morning worship service, 6:30 p.m., Methodist Youth Fellowship.

Monday, Oct. 26, 5 p.m., Youth Bell Choir practice, 6 p.m., Methodist Bazaar and Belles Choir practice, 7:30 p.m., Administrative Board meeting.

Tuesday, Oct. 27, 5 p.m., Trick or Treat for UNICEF, followed by a party for church school members.

Lackawanna Episcopal Ministry

Wednesday, Oct. 24, 6:30 p.m., Trinity Episcopal Church, Carbon-dale, Holy Eucharist, the Rev. Forrest Vaughn.

Sunday, Oct. 25, 7:30 a.m., Trinity, Holy Eucharist, the Rev. Forrest Vaughn.

Christ Church, Forest City, 9 a.m., Holy Eucharist, sermon, the Rev. Forrest Vaughn.

St. George's, Oliphant, 9 a.m., Holy Eucharist and sermon, the Rev. John J. Lloyd.

Trinity, 10:30 a.m., Holy Eucharist and sermon, the Rev. Forrest Vaughn.

St. James, Jermy, 11 a.m., Holy Eucharist and sermon, the Rev. John J. Lloyd.

First Presbyterian Church of Carbon-dale

Wednesday, Oct. 21, 6:30 p.m., Junior Choir practice, 7:30 p.m., Senior Choir practice, 7:30 p.m., prayer circle and Bible study.

Thursday, Oct. 22, 6:30 p.m., Orem Class covered dish supper, will include working on Halloween favors for the Carbon-dale Nursing Home.

Sunday, Oct. 25, 9:45 a.m., Sunday School, 11 a.m., morning worship service, with sermon by the Rev. Charles F. J. Starnes, pastor.

Our Lady of Mt. Carmel Church, Carbon-dale

Daily Masses are held at 7 a.m. and 7:30 a.m.

Saturday Masses are 8 a.m., 5 p.m., and 11 a.m.

First United Methodist Church, Jermy

Wednesday, Oct. 21, 7:30 p.m., The Pastoral Committee will meet.

Thursday, Oct. 22, choir rehearsal, 6:30 p.m., Chancel, 7 p.m., Junior, 7:30 p.m., Senior.

Friday, Oct. 23, 6:45 p.m., Youth Fellowship sponsors a Halloween Party. The public is invited. Prizes will be given for the best costumes. A free will offering will be taken.

Sunday, Oct. 25, 9 a.m., morning worship, sermon, "Christ's Commission." The Gospel, John 20:19-23, special music will be provided by the church choir, 11:15, Sunday School, classes for all ages, preschool through adult, 6 p.m., Youth Fellowship meeting.

Tuesday, Oct. 20, 3 p.m., JOY class meeting. Boys and girls in grades three through six are welcome to this class which meets at the church.

HOLE IN the ground in this week's Reflection photograph is at corner of South Church and Seventh Avenue. It was around 1950 when excavation work was carried out for the Carbon-dale Catholic Youth Center and the St. Rose High School building. Much of the same area, including St. Paul's Lutheran Church, seen in upper left of photograph. About the only difference is that school now carries the name of Sacred Heart High School since school switched from parish control to diocese control a few years ago.

Memorial donations can be made

Area residents who wish to make memorial donations to the American Cancer Society, remembering deceased friends or relatives, may do so by calling Mrs. Esther Singer at 282-2203.

Mrs. Singer, a long-time board member of the Lackawanna County office of the Cancer Society, suggests that ACS memorials be made not only at the time of death, but on birthdays, anniversaries, or for other special events.

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Mirror consumer news

Carbon-dale area recipe exchange

Fresh is this apple cake

The following is a favorite recipe from Miriam Baker of Port Jervis, N.Y.

Fresh Apple Cake

2 beaten eggs

1 cup Crisco Oil

4 cups diced apples (cut in cubes)

1 cup walnuts (chopped or ground)

1/2 cup raisins

Sift flour, sugar, cinnamon, soda and salt.

Stir in beaten eggs, Oil, add

apples (cut in cubes), walnuts (chopped or ground) and raisins.

Bake in tube pan (or you can use 2 bread pans), greased and floured.

Bake 1 hour and 20 minutes at 350 degrees F.

Dough will be on the dry side so just pack it into tube or bread pans.

(Good luck)

Bring to a boil, lower heat and simmer, covered, for 1 1/2 hours or until lamb is just tender. Skim off fat.

Add vegetables and simmer 20 minutes longer or until vegetables are tender.

Combine tomato paste, flour and water; add to stew.

Bring to a boil to thicken the sauce. Transport to game in Dutch oven. When you arrive, transfer stew into a chafing dish to ensure that it will stay piping hot. Serves 6.

Four 2oz. Lochan Ora Liqueur over ice in a tall glass.

Add club soda and garnish with a lemon wedge.

HIGHLAND FLING

1/2 pounds boneless lamb, cut in cubes

2 onions, chopped

1 tablespoon cooking oil

2 cups water

1/2 teaspoon salt, dash pepper

3 tablespoons Lochan Ora Liqueur

1 pound baby carrots, or 4 large carrots, sliced

1 small head cauliflower, separated into florets

1 cup frozen green beans

2 medium potatoes, cut into large cubes

1/2 cup each: tomato paste, flour, water

Brown lamb and onion in oil in a 5-quart Dutch oven.

Add beef broth, 2 cups water, salt, pepper and Lochan Ora Liqueur.

Bring to a boil, lower heat and simmer, covered, for 1 1/2 hours or until lamb is just tender. Skim off fat.

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